



Wysockis Manor

6574 Lakeshore RD, Cicero, NY 13039

Phone: (315)699-7828 Fax: (315)752-4020

Email: Wysockis@cnyjb.com

Website: WysockisManor.com

Event Packages

2018/2019 Season

All Private Event Packages include:

- ~ 4 Hour private reception with exclusive use of the banquet room
- ~ Buffet or Plated Meal with exceptional cuisine
- ~ Table and napkin linen with an abundant color selection to choose from
- ~ Service Staff
- ~ Ambient room uplighting
- ~ Reception tables, chairs, flatware, china and glassware
- ~ Picturesque photo areas
- ~ Soda, coffee & tea

Meal only Package \$24.99 Per Person

Perfect for custom creating your own package from the ala carte services
(Cash bar available with \$75 bartender fee)

Corporate Package \$29.99 Per Person

Additional services include: Cookie/Pastry display or Cake Service, Podium
with microphone & sound and projector & screen

Simply Decadent Display \$34.99 Per Person

Additional services include: Cookie/Pastry display or Cake Service, Chair
Covers & Sashes and Sherbet Punch or Champagne/Mimosa Toast

Basic Party Party Package \$39.99 Per Person

Additional services include: Crudite appetizer display, House Bar with bartender
for 4 hours (beer, wine, soda, liquor, mixers, coffee & tea)

Elegant Affair Package \$49.99 Per Person

Additional services include: Cookie/Pastry Display or Cake Service, House Bar
with bartender for 4 hours, chair covers and sashes, Sound system, ambient room
uplighting tailored to your color scheme, Champagne or Mimosa Toast

Beverage Packages

House Bar Package \$16.00pp

(Included in packages where indicated)

Soda– Cola, Diet Cola, Lemon Lime, Ginger ale, Club soda

Juice - Lemonade, Cranberry, O.J., Ice Tea, Tomato

Mixers – Tonic, Sour Mix, Grenadine, etc.

House Wines – Merlot, Chardonnay, White Zinfandel

Liquor - Well brand Vodka, Gin, Whiskey, Rum, Tequila

Choice of one Beer on Tap:

Budweiser, Bud Light, Coors Light, Labatt Light, or Labatt

House Bar Package Enhancements:

Beer Enhancement \$4.00pp

Add-on to House Bar Package - 4 Hours

Bottled Beer:

Budweiser, Bud Light, Coors Light, Labatt Light, Labatt Blue, Miller Light, Corona,

Mikes Hard Lemonade, 1911 Hard Apple Cider, O'Doules NA, Water

Wine & Bubbly Enhancement \$4.00pp

Add-on to House Bar Package - 4 Hours

Wines:

Merlot, Cabernet Sauvignon, White Zinfandel, Pinot Grigio, Chardonnay, Reisling,

Moscato and bottomless Champagne

Premium Spirits Enhancement \$10.00pp

Add-on to House Bar Package - 4 Hours

Premium brand liquors, mixers and liqueurs:

Titos (gluten free) Vodka, Jose Cuervo Tequila, Captain Morgan Spiced Rum,

Malibu Coconut Rum, Jack Daniels, Crown Royal, Jameson Irish Whiskey, Jim

Beam, Dewars Red Label, Tanqueray Gin, Jagermeister, Red Bull, Irish Cream,

Coffee Liqueur, Sweet & Dry Vermouth

Add Champagne Toast \$3.00pp

Add Mimosa or Sangria Bar \$8.00pp

Hors D'Oeuvres

(prices are per guest & average 2-4 pieces per guest)

COCKTAIL HOUR MONTAGE - \$6.99PP

Crafted display of imported and domestic cheeses, Fresh seasonal fruits and Crisp crudité all served with an array of crackers and variety of dipping sauces

CROQUETTES - \$2.99PP

Whipped loaded potato bites, deep fried and served with sour cream & chives

STUFFED MUSHROOMS - \$3.99PP

Oven baked mini mushrooms with spinach bread stuffing and cheese blend

SHRIMP COCKTAIL - \$5.99PP

Chilled jumbo shrimp served with tangy cocktail sauce

SWEDISH MEATBALLS - \$3.99PP

Mini meatballs pan served with skillet beef broth gravy

SPINACH DIP - \$3.99PP

Spinach and cheese blend dip pan served with tortilla dipping chips

SPANAKOPITA - \$4.99PP

Greek-inspired seasoned spinach and cheese phyllo triangles, oven baked

CHICKEN CORDON BLEU BITES - \$4.99PP

Classic chicken, ham & swiss favorite made bite size, fried and served with Dijon sauce

BRUSCHETTA - \$3.99PP

Italian tomato-basil antipasto served on toasted baguette with parmesan cheese

CAPRESE SKEWERS - \$4.99PP

Bite size mozzarella, heirloom tomato and fresh basil with a balsamic drizzle glaze

CUCUMBER DILL SALMON - \$5.99PP

Sliced cucumber with dill herb cream cheese and smoked salmon

PETITE CHICKEN TACO - \$4.99PP

Mini flour tortilla flat with juicy spiced chicken topped with tomato cheese blend

Luncheon/Brunch Menu

Choose One of the Menus Below
(substitutions available - page 7)

BRUNCH BUFFET

Your choice of Garden Salad, Caesar Salad or Vegetable Soup

Fresh Fruit Salad

Yogurt Cups

Potato Croquettes

French Toast Sticks with maple syrup

Quiche

Luncheon Sandwich Minis +\$2pp

Choose 3:

Turkey Club, Hot Meatball, Tuna Salad, Tomato & Cucumber or Roast Beef

Omlette Station additional \$299

LUNCH BUFFET

Your choice of Garden Salad or Caesar Salad

Turkey, Ham and Roast Beef sliced cuts

American, Swiss and Provolone Cheeses

Served with Rolls, Lettuce, Tomato, Onion, Mayonnaise and Mustard

Pickle Garnish

Fresh Pasta Salad

Variety of Chips

PIZZA PARTY

Your choice of Garden Salad or Caesar Salad

Cheese & Pepperoni Pizza

Mild Wings

Carrot and Celery sticks with Blue Cheese Dipping Sauce

Fresh Pasta Salad

KID APPROVED

Fresh Pasta Salad or Macaroni & Cheese

Cheese Pizza

Chicken Tenders

French Fries or Mashed Potato

Roasted Corn

COCKTAIL PARTY - + \$10PP

Choice of 3 items from the Hors D'oeuvres Menu - no additional cost

Average 2-4 pieces per guest, per selection for 2 hour food service

Mini Mousse Cups or upgrade to Crème Brulee for +\$2pp

Additional Hors D'oeuvres available at listed value – Strolling/Butler Service +\$2PP

Buffet Dinner Menu

Each dinner buffet is served with fresh baked artisan rolls, whipped butter and your choice of Garden or Caesar Salad

Choose One of the Menus Below
(substitutions available - page 7)

ITALIAN CLASSIC

Seasoned Mixed Vegetables
Garlic Whipped Potato
Oven Baked Ziti
Italian Roasted Chicken

VINEYARD SELECT

Baby Glazed Carrots
White Wine Rice Pilaf
Penne with Vodka Sauce
Lemon Baked Haddock

FARMHOUSE FAVORITE

Pan Roasted Corn
Oven Roasted Baby Potatoes
Blush Sauce Riggies
Glazed Ham served with Pineapple

UPSTATE TRIBUTE - +\$7 PP

Salt Potatoes served with Melted Butter
Sweet Corn on the Cob, seasonal
Utica Greens – sautéed escarole with cheese, bread crumbs & hot pepper
Gianelli Sausage served with Onions & Peppers
Choose 1: Chicken Riggies, Speidie Chicken or Buck Seasoned Chicken Breast

Plated Dinner Menu

Basket of assorted fresh baked artisan rolls with whipped butter placed at each table.
First course: Choice of Caesar Salad or Garden Salad with Italian Dressing and served with
in-house oven baked croutons on a chilled salad plate
Second course: Choice of one Vegetable, one Starch and pre-selected guest Entrée

Choose Three
(Substitutions available - see page 7)

CHICKEN PLATED DINNER

Italian Baked Chicken
Seasoned Roasted Chicken Breast
Chicken Marsala \$1.25
Chicken Francaise \$1.75
Chicken Riesling \$2.00

MEAT PLATED DINNER

Glazed Ham
Smoked Turkey
Roast Beef w/ Au Jus \$2.25

FISH PLATED DINNER

Baked Haddock
Grilled Salmon \$2.25
Lemon Crusted Cod \$2.25

PRIME RIB DINNER \$8.00

Choice of Medium-Rare, Medium, or Well-Done

SERVICE ENHANCEMENT PACKAGE \$20.00 PP

- Sweep Service – The pinnacle of fine dining experience, Sweep (aka “hand”) Service designates 3-4 white-gloved servers per table allowing for the seated guests to be served simultaneously
 - Wine Service – A selection of wines offered to seated guests during the second dinner course
 - Coffee & Cognac Service – Post-meal service, often congruent with cake service where guests are offered their favorite choice of fresh brewed regular/decaf coffee or a warming digestif of Cognac/Brandy or Jagermeister
- (Wine&Spirits for service may be purchased per bottle if no open bar package is selected)

OPTIONS & SUBSTITUTIONS:

PASTAS

PENNE W/ VODKA SAUCE

PASTA PRIMAVERA

CHICKEN RIGGIES \$1.75

FARFELLE W/ALFREDO \$1.75

EGGPLANT PARMESAN \$1.75

BAKED ZITI W BOLOGNESE SAUCE \$1.25

VEGAN & GLUTEN-FREE

CILANTRO WILD RICE BOWL

SALADS

GARDEN SALAD

CEASAR SALAD

MIXED GREENS SALAD \$2.25

With brie, apple and walnuts

FRUITED SPRING MIX SALAD \$1.75

VEGETABLES

GREEN BEANS

GREEN BEAN CASSEROLE \$1.25

BABY GLAZED CARROTS

MIXED VEGETABLES

OVEN ROASTED GARDEN VEG. \$1.25

GRILLED ASPARAGUS \$1.25

ROASTED CORN

UTICA GREENS \$1.25

ENTRÉES

SEASONED ROASTED CKN BREAST

BARBEQUE CHICKEN BREAST

CHICKEN REISLING \$2.00

CHICKEN FRANCAISE \$1.75

CHICKEN MARSALA \$1.25

CHICKEN CORDON BLEU \$2.25

SMOKED TURKEY

ROAST BEEF W/ AU JUS \$2.25

PORK TENDERLOINS \$4.25

PRIME RIB \$8.00

BAKED HADDOCK

GRILLED SALMON \$2.25

CRUSTED LEMON COD \$2.25

STARCHES & SIDES

GARLIC ROASTED POTATO

SALT POTATOES

RICE PILAFF

SPANISH RICE

ROSEMARY BABY POTATOES \$1.25

SEASONED WILD RICE

PASTA SALAD

COTTAGE CHEESE

MACARONI AND CHEESE

LOADED MASHED POTATO \$1.25

ALA CARTE SERVICES

Photographer (edited digital images on flash drive)	\$1,599.00 (\$300 savings!)
Videography	\$1,250.00 (\$150 savings!)
Candy Buffet	\$4.50 per person
Assorted Fruit w/Chocolate Fountain	\$15.00 per person
Up Lighting (additional) Color_____	\$10.00
Photo Booth - 5 hours of fun with unlimited photos (\$50 deposit required)	\$450.00_(\$200 savings!)
Disc Jockey - 5 hours of music & party lighting (\$50 deposit required)	\$350.00 (\$100 savings!)
Cake	Tiered \$5.25 Per person
	Sheet \$2.00 Per person
Venetian Decadent Dessert Display	\$11.00 Per person
Center Piece Rental	\$5/10/15 per piece (varies)
With Mirror Accent and LED candles	
Napkins Included	Color_____
Chair Covers \$2.25 Per Person	Color_____
Chair Sash \$0.70 Per Person	Color_____
Table Overlays \$2.99 for each.	Color_____
Table Runners \$2.99 for each.	Color_____
Red Carpet Shuttle Service for Guest of Honor (package minimum applies) \$FREE (\$650 value!)	



Deposit Sheet



Wysockis Manor is honored to be a part of your special day. The Wysockis staff is ready to make your day a memorable occasion with your friends and family. We have penciled you into our books. To make this day permanent, a \$250 non-refundable deposit is required and the deposit sheet completed. The deposit is applied to the total balance. A second deposit equal to half of the balance is due 160 days prior to the wedding. The remaining balance is due 14 days prior to the event along with your final head count. Wysockis will consider your event cancelled if the full payment is not received prior to the 14-day deadline. Any extensions granted to the final payment will result in a 10% late fee applied to the remaining balance. Periodic payments can be made in any amount and you will receive a receipt with the payment applied and remaining balance total. During your event, you are responsible for any damages or theft that occurs and will be charged accordingly. If during the event the actual guest head count exceeds the final head count given 14 days prior, then the full package price for each additional guest will be charged to the credit card on file and there will be no guarantee of sufficient food/beverage/service/seating provided by Wysockis Manor. All food, beverage and service is subject to a 21% service charge and 8% sales tax. All pricing is subject to change.

Catering Services:

All food and beverages must be arranged through Wysockis Manor. Under no circumstances may food or beverage provided by Wysockis Manor and its affiliates be removed from the premises (ie. To-go containers). Anything brought in from another vendor must receive prior approval from a Wysockis manager. The final food selections, guest count, reception information, vendor information and any other information is due a month before the event and no changes less than two weeks before the event. Any changes or late information that are made less than two weeks before the event will be given our best effort to accommodate, but will not be guaranteed. There are no room fees provided the minimum guest count is met for the room that is reserved.

Bar, Beverage and Beverage Services:

- All beverage service is provided by Wysockis Manor.
- Alcohol may be served only in areas designated by Wysocki's Manor.
- No alcohol may be served to minors. We have the right to ID anyone.
- There is to be no excessive alcohol consumption.
- Wysockis Manor can exclude or expel any person they feel is intoxicated
- Wysockis Manor reserves the right to end beverage service and/or the event at any time, for any reason as we deem necessary.
- No outside alcohol is to be consumed anywhere on the property.

Initial _____

****Please Return with Signed Copy****

Rules and Information:

- Report all spills or breakage to the manager immediately so that proper clean-up measures can be taken.
- All music should be kept to appropriate levels.
- No confetti, sparklers or Mylar cut out/sprinkle type decorations may be used. (Silk and real petals are OK.)
- No property can be removed from the building at any time.
- Unfortunately, rice, confetti, sand, glitter, straw, silly string and aerosol fun spray presents an environmental hazard and are NOT permitted. Bubbles, Birdseed and Biodegradable Flower Petals outdoors only are permitted in reasonable amounts.
- Smoke effects, fog machines, explosives, pyrotechnics, and sky / wish lanterns are Not permitted.
- Canvassing, soliciting, peddling and similar activities are prohibited without approval from a Wysockis Manager.
- Open flames are prohibited. Candles may be used in enclosed glass or non-flammable holders. Containers must be higher than the tip of the flame.
- Poisonous, corrosive, caustic, explosive inflammable or combustible gas, fluid or substance, or any method of cooling/heating are not to be brought onto the property
- No firearms are allowed on the property
- Smoking is allowed outside only in designated areas and the outdoor smokers receptacles must be used. Please keep in mind that nicotine is toxic to plants. Cigarettes extinguished in flowerbeds, pots and lawn can kill the plants and pose a fire hazard.
- Children are welcome. However, it is your responsibility to see that they are supervised at all times.
- No Animals or birds may be brought into the building or on the grounds, other than official service dogs clearly marked as such.
- Although our staff members do not operate as wedding coordinators on the day of the wedding, a representative will be on hand during your event to assist you with any facility issues.
- On-site parking is available to the side of the building and in the 2 front parking lots.
- You as the Host are responsible and liable for your guest's conduct.
- We are happy to meet with you to go over your information or help you with the information on the sheets.

Initial_____

****Please Return with Signed Copy****

X _____ Date _____
(Representative of Wysockis Manor)